



ITEM NO. _____

2-ASC-4G/STK



THE PLATINUM SERIES STACKED GAS CONVECTION OVENS



- Space savings convenience with stacking combination for a greater cooking capacity within a smaller footprint.
- Superior baking and roasting capability with the patented, transverse-flow burner system that prevents any need to rotate pans in order to cook evenly.
- 50,000 BTU burner enhances the even distribution of heat for rapid heat recovery and maximum efficiency.
- The controlled velocity of convected air is exclusive to the Platinum Series and prevents the possibility of product damage from high velocity air movement.
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system.
- Electronic spark ignition system.
- An exclusive, lowered flue exit maximizes the utilization of flue heat prior to discharge from the oven.
- A dependent 60/40 door system includes a solid stainless steel door and a double pane thermal window door to view the lighted oven interior.
- Doors open beyond a 120-degree angle for easier loading; include a spring-loaded, bronze roller assembly to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Durable, low maintenance stainless steel door gaskets.

The Platinum Series gas convection oven with solid welded construction, angle iron frame, and a non-corrosive stainless steel exterior. The oven interior is constructed of porcelain enamel with coved corners, and a heavy duty, 14 gauge bottom liner. Each oven includes 6 chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm). The transverse-flow burner system generates a total connected energy load of 50,000 BTU's per hour and is furnished with a heavy-duty, 3/4 hp, two-speed fan motor. Manual control includes a 150°F to 500°F (66°C to 260°C) thermostat; a 60-minute, count-down timer; and a gas shut-off valve. The control features an oven cool-down function, oven-ready indicator light, and an audible signal when time has expired. Oven combination includes stacking hardware, vent and gas plumbing kit, venting kit, and 6" (152mm) legs with bullet feet.

MODEL 2-ASC-4G/STK: TWO OVENS WITH MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR

MODEL 2-ASC-4G/STK/e: TWO OVENS WITH ELECTRONIC CONTROL AND FOOD PROBE, PORCELAIN ENAMEL INTERIOR



OPTIONS

- Stainless steel interior
- Natural Gas
- Propane Gas

ADDITIONAL FEATURES

- Oven combination is available with optional seismic feet or casters



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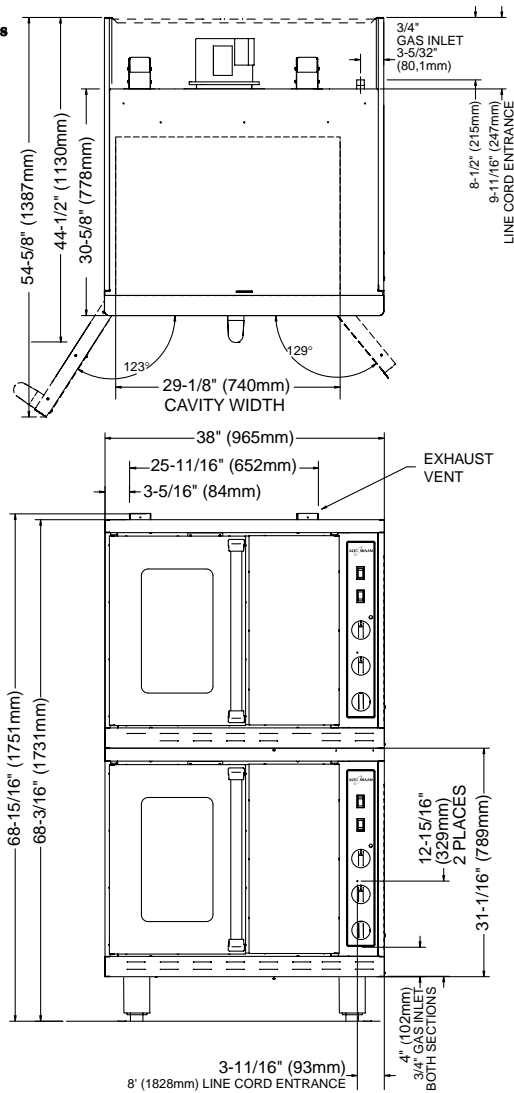
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2-ASC-4G/STK

STACKED GAS CONVECTION OVENS



DIMENSIONS H x W x D:
OVERALL EXTERIOR: 68-15/16" x 38" x 44-1/2" (1751mm x 965mm x 1130mm)
INTERIOR PER OVEN: 24" x 29-1/8" x 25" (610mm x 740mm x 635mm)

GAS (EA. OVEN): GAS TYPE MUST BE SPECIFIED ON ORDER.		
CONNECTED ENERGY LOAD: 50,000 Btu/hr		
MANIFOLD SIZE: 3/4" NPT		
	NATURAL	PROPANE
MANIFOLD PRESSURE:	5.0" W.C.	10.0" W.C.
MINIMUM INLET PRESSURE:	7.0" W.C.	11.0" W.C.
MAXIMUM CONNECTED PRESSURE: 14.0" W.C.		

ELECTRICAL • EACH OVEN			
VOLTAGE	PHASE	CYCLE/HZ	AMPS
115	1	50/60	12.5
6' (1828mm) cord with plug included: NEMA 5-15P			

WEIGHT • EACH OVEN		
NET	393 lb	(178 kg)
SHIP	438 lb	(197 kg)
PLUS APPROX. 20 lb (9kg) FOR STACKING COMPONENTS (NET WT.)		
CRATE DIMENSIONS:	40" H x 44" W x 53" D (1016mm x 1118mm x 1346mm)	
MINIMUM ENTRY CLEARANCE: 31-1/2" (800mm) UNCRATED		

MINIMUM CLEARANCE REQUIREMENTS		
	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
RECOMMENDED SERVICE ACCESS: 20" (508mm) RIGHT		

PRODUCT \ PAN CAPACITY • EACH OVEN
72 lb (33 kg) MAXIMUM — 45 qts (43 liters)
Twelve (12): 18" x 26" x 1" full-size sheet pans
Includes 6 chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm)

OPTIONS & ACCESSORIES	
CASTER SET (4) 6" (152mm) HEIGHT	
<input type="checkbox"/> 2 rigid, 2 swivel w/brake	5003790
LEG SET (4) 6" (152mm) HEIGHT	
<input type="checkbox"/> with Seismic feet	5003794
<input type="checkbox"/> PANEL FOR BACK, Stainless Steel	5005876
<input type="checkbox"/> SHELF	SH-26795
<input type="checkbox"/> VENTING KIT (TO VENT DIRECTLY TO OUTSIDE)	5003797

INSTALLATION REQUIREMENTS
— Appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
— Mobile appliances must be installed with a flexible connector and secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED).
— Hood installation is required (CHECK LOCAL CODES).